

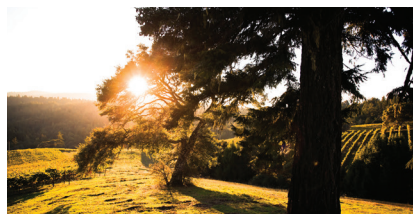


ANDERSON VALLEY 2020 PINOT NOIR

Fruity. Bright. Elegant.

"Aromas of blueberry, RASPBERRY, plum and sweet tobacco with flavors of raspberry, CHERRY and plum fruits that are complimented by subtle savory and EXOTIC spice note. The fine tannins and balanced acidity drive the long finish."

CRAIG McALLISTER, WINEMAKER



THE STATS:

Appellation: Anderson Valley
Composition: 100% Pinot Noir
Type of Oak: 100% French oak;
13% new
Time in Barrel: 9 months
Alcohol: 14.4%
T.A.: 0.54g / 100mL
pH: 3.67

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

A REMARKABLE PLACE

The Anderson Valley AVA is considered by many to be one of the premier growing regions for Pinot Noir in California and wines from the area exude unique characteristics. Located near the cool influence of the Pacific Ocean, Anderson Valley offers a diverse range of geography from the valley floor broken up by meandering rivers to mountains that rise to over 1600 feet sitting above the fog line.

This Anderson Valley Pinot Noir is a blend of fruit from two of our estate vineyards. Maggy Hawk in the cool "deep end" of the valley is one of the last vineyards before the Pacific Ocean and benefits from the proximity to the maritime influence. Skycrest Vineyard is situated within the warmer Eastern section of the valley and sits at a much higher elevation. Both vineyard sites benefit from unique soils comprised of weathered sandstone which moderates vine vigor and allow for excellent drainage. Clones for this wine include 115, 667, 777, and 828.

***It's one of the world's best cool-climate appellations.
It's a place for La Crema.***

EXCEPTIONAL GRAPES

Unlike much of Northern California the Anderson Valley was untouched by wildfires in 2020. Winter was relatively dry with rainfalls about 50% of normal levels in some places. Spring for the most part was relatively warm and dry with the exception of a couple of frost events around budbreak and a shower of rain during bloom. What followed was a dry and warm growing season that had us reaching for superlatives, crops were balanced-if tending a little light. Flavors developed nicely as harvest neared and ripening was helped along by heat spells in August and around Labor day. Our 2020 Anderson Valley Pinot Noir harvest began on September 12th.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

The fruit was picked in the cool morning hours before being gently whole cluster pressed to preserve fresh fruit characteristics. Once in the tanks, the grapes were cold soaked for three days and afterward, fermentation was allowed to proceed with grapes spending approximately 14 days on skins. Free run wine from the tank was then put to barrel for 10 months prior to bottling the finished wine.